



Hors d'Oeuvres & Appetizers

402-733-6733
patriciacatering.com



Photo By The Mullers

Make your event **Zero Waste** with our \$75.00 waste removal package utilizing our 5 bin system.

An **25% utility and equipment fee** is added to the food portion of your bill.

COLD

All prices apply to events of 25 guests or more.

Please allow 48 hours notice on orders

Prices are per person. Serving sizes vary based on Chef ratios.

All prices are subject to change

- 3.95 Cheese & Cracker Platter** with our signature layered herb cheese pesto torte and garlic crostini
add Cocktail Meats for \$1.50 per person
- 2.25 Sicilian Caponata** with sliced baguettes
- 2.25 Freshly Fried Flour and Corn Chips** with salsa
Add \$1.00 per person for bean and cheese dip
or spicy queso
- 2.25 Layered Mexican Dip** with chips
- 2.25 Layered Hummus Dip** with pita bread and veggies
- 2.50 Cocktail Puffs**—antipasto, crab or chicken filling
- 2.50 Dessert Bars and Cookies**—gourmet assortment
- 2.25 Fresh Vegetables** and herb dip
- 2.50 Tortilla Pinwheels**
- 2.75 Fresh Fruit seasonal arrangement**
- 2.75 Gourmet Deviled Eggs** with a variety of garnishes
- 2.75 Anna's Tortilla Cups** with southwest chicken filling
- 3.00 Bruschetta** with toppings
- 3.25 Canapes**—Chef's choice assortments
- 3.25 Variety of imported cheeses and olives**
- 3.25 Savory Cheesecakes**—shrimp, sundried tomato or smoked ham
- 3.25 Choice Roast Beef or Ham** with cocktail buns and condiments
- 3.25 Cocktail Sandwiches**—Premade Roast Beef, Turkey and Ham. Chicken Salad and Veggie available.
- 3.50 Caribbean Spiced Pork Loin** with cocktail buns and fruit chutney
- 3.50 Antipasto Picks**
- 3.50 Shrimp & Avocado Salsa** with tortilla chips
- 5.25 Salmon Filet** poached in Champagne with breads and dill sauce
- 4.75 Cold Peeled Jumbo Shrimp** with cocktail sauce
- 6.25 Beef Tenderloin** with cocktail buns and horseradish sauce



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- 2.25 Cocktail Meatballs** Italian, Asian, Swedish or Barbeque
- 2.25 Brie en Croute** with toasted almonds, apricot filling and fruit garnish
- 2.25 Mini Egg Rolls** with sweet and spicy dipping sauce
- 2.25 Quesadillas** shrimp, smoked chicken or shredded beef with salsa
- 2.75 Bacon Wraps** bacon wrapped water chestnuts, artichoke hearts or dates
- 2.75 Sausage Bites** Italian or Polish
- 2.75 Jumbo Stuffed Mushroom Caps** with a savory filling
- 2.75 Roasted Vegetable and Artichoke Dip** with tortilla chips or sliced baguettes
- 3.00 Spanakopita** Spinach and Feta cheese in Phyllo pastry triangles with Tzatziki sauce
- 3.00 Buffalo Chicken Dip** with tortilla chips
- 3.00 Cocktail Quiche** Chef's choice
- 3.25 Veggie Spring Rolls**
- 3.50 Drumettes** teriyaki, spicy, Jamaican or honey mustard
- 3.50 Prosciutto and Puff Pastry Wrapped Asparagus** with Bearnaise sauce
- 3.50 Mac and Cheese Station** with toppings
- 3.50 Mashed Potato Station** with bacon bits, shredded cheese and green onions
- 3.75 Bacon Wraps** bacon wrapped scallops, shrimp, steak or meatballs with bourbon sauce
- 3.75 Cocktail Skewers** chicken, beef, pork or veggie
- 3.75 Mini Crab or Salmon Cakes** with saffron sauce
- 3.75 Soup Shooters or Station**
- 4.50 Waffle Station** savory or sweet
- 4.75 Hot Cajun Jumbo Shrimp**
- 5.25 Hot Slider Sandwiches**
- Carving Station Options—Market Pricing**
 - **Sliced Beef Tenderloin** with cocktail buns and horseradish sauce
 - **Prime Rib**
 - **New York Strip**
 - **Sirloin**